

## Leopards Leap Culinaria Collection Pinot Noir / Chardonnay 2019

Leopard's Leap Culinaria Pinot Noir Chardonnay has a well-defined structure and inviting colour and bursts with prominent flavours of pomegranate and citrus palate.

Combining the characteristics of both a white and a red wine, this blend is exceptionally flexible in food-and-wine matching.

**variety :** Pinot Noir | 80% Pinot Noir, 20% Chardonnay

**winery :** Leopards Leap Family Vineyards

**winemaker :** Eugene van Zyl

**wine of origin :** Western Cape

**analysis :** alc : 12.5 % vol    rs : 3.7 g/l    pH : 3.30    ta : 6.4 g/l

**type :** White    **style :** Dry    **body :** Full    **taste :** Fruity    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

The Leopard's Leap Culinaria Collection is a celebration of the harmony in which food and wine complement one another. Matching the finest in food with the finest in wine is the very reason behind this exquisite collection - to create optimal enjoyment through mutual enhancement.

Culinaria Pinot Noir Chardonnay is a Wine of Origin Western Cape. Grapes used for the production of this Burgundy-style blend originate from Durbanville (Chardonnay) and Elgin (Pinot Noir).

The blend consists of Pinot Noir (80%) and Chardonnay (20%).

**in the vineyard :** The Pinot Noir component from Elgin enjoys winds that cool down the whole valley, while the vines grow in well-drained soils - conditions that contribute largely to the varietal flavours of this variety. The Chardonnay component from Durbanville originates from vines growing on south-easterly slopes situated close to the Atlantic ocean, where a cool growing climate ensures favourable slower ripening.

**about the harvest:** Pinot Noir grapes were harvested at between 20 and 21 degrees Balling.

**in the cellar :** Pinot Noir grapes were harvested at between 20 and 21 degrees Balling. Chardonnay grapes were harvested at between 19 and 21 degrees Balling. Both varieties were hand-picked and whole-bunch pressed. The juice was allowed to settle, then fermented separately. The wine-makers crafted different blends to ensure the perfect balance of Pinot Noir and Chardonnay.



### Leopards Leap Family Vineyards

Franschhoek

021 876 8002

[www.leopardsleap.co.za](http://www.leopardsleap.co.za)